



US005171602A

**United States Patent** [19]

Martin et al.

[11] **Patent Number:** **5,171,602**[45] **Date of Patent:** **Dec. 15, 1992**[54] **NON-FAT FROZEN DAIRY PRODUCT**

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[21] Appl. No.: **733,703**

[22] Filed: **Jul. 22, 1991**

**Related U.S. Application Data**

[63] Continuation-in-part of Ser. No. 538,216, Jun. 13, 1990,  
 abandoned.

[51] Int. Cl.<sup>5</sup> ..... **A23G 9/02; A23G 9/04**

[52] U.S. Cl. .... **426/567; 426/578;**  
**426/658; 426/804**

[58] Field of Search ..... **426/567, 565, 566, 804,**  
**426/101, 249, 578**

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[57] **ABSTRACT**

The non-fat frozen dairy dessert product of the present invention comprises on a non-flavored basis, from about 8% to about 18% of milk solids not fat, from about 6% to about 15% of a natural sweetener, such as sucrose, from about 6% to about 15% of low dextrose equivalent corn syrup solids having a dextrose equivalent (DE) of from about 25 to about 36, from 0% to about 6% of high DE corn syrup solids having a DE of from about 36 to about 95, from 0% to 6% of dextrin having a DE of less than about 20, from about 0.5% to about 3% unmodified starch and from about 0% to about 0.5% stabilizer.

**23 Claims, No Drawings**